

Special features

1

Easy to clean and convenient to use

With the simplified design, the size became smaller and the operation is relatively easy. Most importantly, extractor is easy to clean.

2

Extraction of ion-vitalizing fresh juice

The far infrared irradiating materials and magnetic wire installed in the fresh juice cup and clean gear (Twin gear) help in the ion-vitalization of the fresh juice, while presenting a delightful flavor and removing the unpleasant grass odor.

3

Separation of agrichemicals and heavy metal

Based on the scientific logic proposed by Norman Walker (American biochemist) that the heavy metal and fiber (Pulp) separated after mashing and crushing vegetables are combined with affinity, the Green Power Juice Extractor is specially designed and created to extract pure fresh juice by discharging the combined agrichemicals and heavy metal with the vegetable pulp through the utilization of a complete mashing, crushing, and squeezing method.

4

Automatic pulp discharge

With the use of Pulp Discharging Knob that is applied depending on the characteristics of the materials to be extracted, the juice can be extracted more efficiently.

5

Multi-functional cooking aid

It is a perfect aid for home-made dishes as various screens can be applied for vegetable juice extraction as well as for grinding of various ingredients.

6

High quality juice extraction with low noise

With the application of the super-precise motor and speed reducer, it generates noise less than 60dB while realizing high quality juice extraction and other various functions.

7

Automatic overheating thermostat

An automatic overheating thermostat is installed to automatically intercept the power in case of overheating due to excessive use and to restart the machine when the temperature goes down. Such feature prevents the occurrence of overheating and suppresses the danger of potential fire.

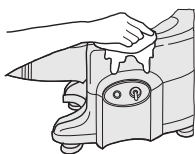
Important safety instructions

Warning

The wooden pusher is made out of birch tree, which is safe to human body, and any part separated by the Clean Gear (Twin gear) is discharged together with the pulp, thus, there is no detrimental effect on the quality and freshness of the juice.



Do not allow water to seep into the product when cleaning (It may result to performance degradation and electric shock).



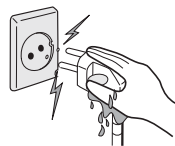
Do not boil the parts when cleaning (It may result to product deformation and discoloration).



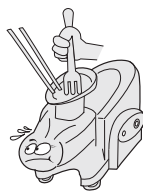
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.



Do not unplug the power cord with wet hands (It may result to electric shock).



Do not insert any hard object (Knife, chopsticks, etc.) into the feeding chute (It may result into the damage of the speed reducer).



Slice the ingredients to be inserted through the feeding chute in their proper sizes (Excessive insertion of ingredients shortens the life of the juice extractor).



When using hard grains, soak them first in water (For about 6 hours) and then grind them a little at a time with small amount of water.



✱ Never put ice into the extractor.
⊗ It may damage the parts.

✱ When using the Crush Screen for fruit ice cream, fruit ice sorbet, red pepper mincing, etc., remove the vegetable and fruit knobs before use.

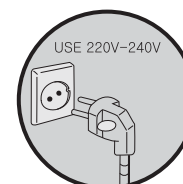
Important safety instructions

Green Power Juice Extractor pursues perfection for the consumers. Owing to misuse or inappropriate storage, however, it may encounter a technical problem. Please keep in mind that the life cycle of the product is commensurate to the appropriateness of product use. Please pay attention to the following basic warnings to ensure the safe and effective use of the product.



This product is for 220V-240V use.
(In case of 110 voltages, convert the voltage to 220-240 using a transformer.)

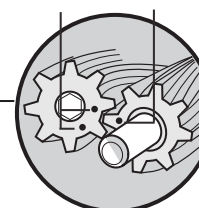
Plug for 220V-240V must be used.



Clean Gear (Twin gear)

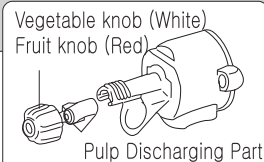


2nd gear point 1st gear point



Make sure indicated parts are properly aligned when combining the Clean Gear (Twin gear). Non-alignment may result into product malfunction and noise generation.

Pulp Discharging part and Vegetable (Fruit) knob



When assembling the Vegetable (Fruit) knob, properly align the dented part of the Pulp Discharging Part and the projected part of the Vegetable (Fruit) knob. Non-alignment may result into product malfunction.

Since the Vegetable (Fruit) knob has different spring strengths, adjust the knob depending on the ingredients to ensure a convenient use of the product (Loosen the knob slightly when having trouble in discharging the pulp)

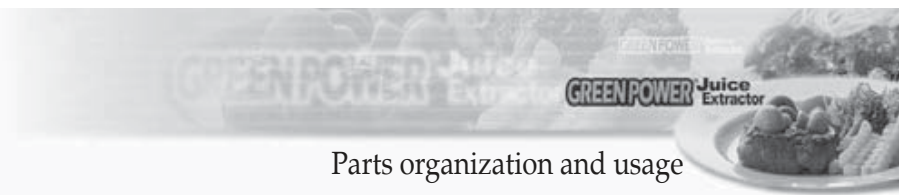


Name and function of each part



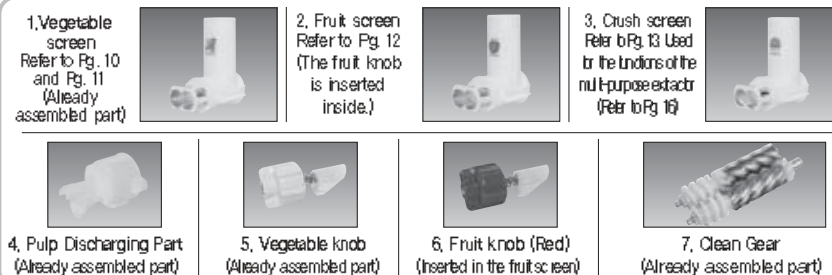
- ☐ **On** : For operation
☒ **Off** : For operation stop
☐ **Reverse** : Switch down for 1~2 sec. when the product is stopped by overload

* For a more convenient disassembly, set the switch on reverse position for 5~10 sec. after using the product

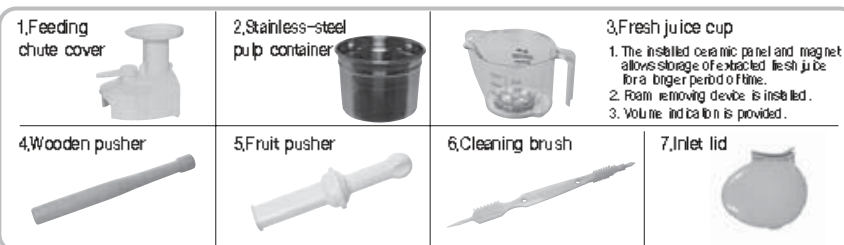


Parts organization and usage

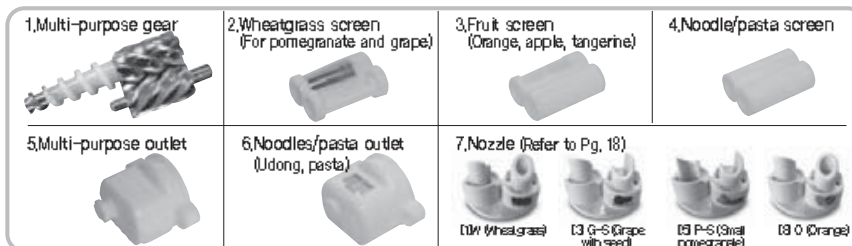
1. Parts organization and usage for KP-E1304 Standard type



2. Common parts for KP-E1304 and KP-E1305



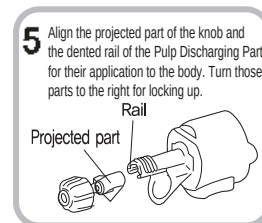
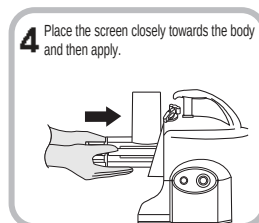
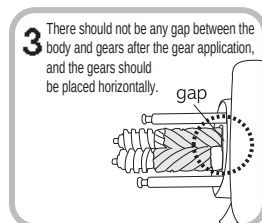
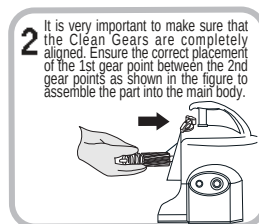
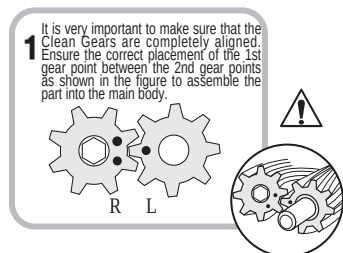
Parts organization and usage for KP-E1305 Multi-purpose Extractor and KP-E1304 Standard + Exclusive Pro type



Assembly for KP-E1304 Standard type



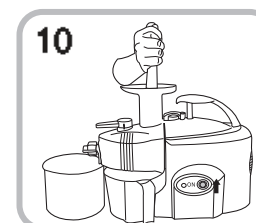
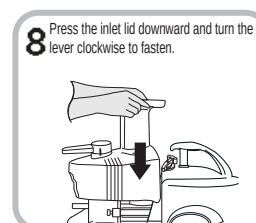
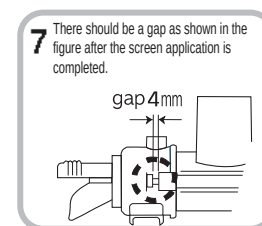
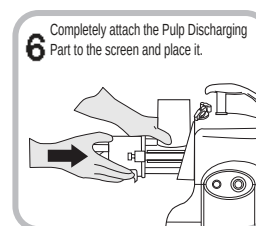
Unplug and assemble in the following order.



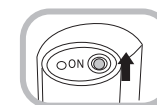
The failure of assembly affects the pulp discharge as the operation of the knob spring would be obstructed. Also, it may result into the damage of the Pulp Discharging Part (Use the knob properly depending on the ingredients to be used).



Unplug and assemble in the following order.



Place the stainless-steel container and fresh juice cup as shown in the figure and press the power switch upward to operate the extractor. Insert ingredients through the inlet and press them using the wooden pusher.

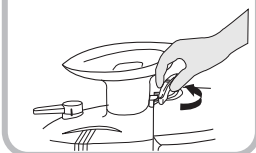


Disassembly for KP-E1304 Standard type

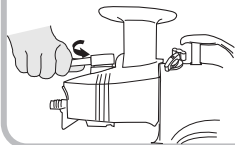


Unplug and assemble in the following order.

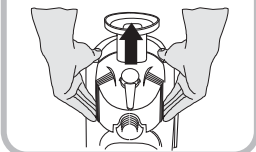
1 Turn the Lock Lever counterclockwise.



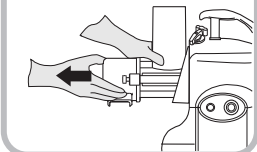
2 Slowly turn the Feeding Chute Handle by 180 degrees in the counterclockwise direction.



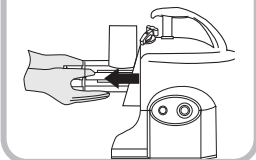
3 Separate the Feeding Chute Cover from the Body by lifting it upward.



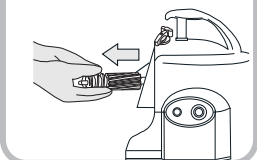
4 Remove the Pulp Discharging Part from the Body.



5 Remove the Screen from the Body.



6 Remove the Clean Gear (Twin gear) from the Body.



How to clean

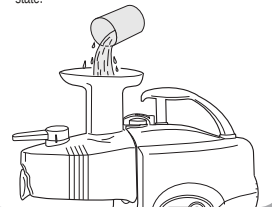


The parts must be cleaned after use. This product displays outstanding performance of calcium extraction, thus, failure to clean the product may result into calcium hardening and product malfunction.



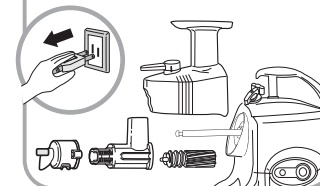
1. Remove the water completely, being careful not to introduce any water content in the body and display part. (Never soak in or spray water to the Body ? Electric/Electronics device protection)
2. When cleaning the parts, do not boil the parts nor use chemical products like chlorine bleach, thinner, and benzene (It causes deterioration and discoloration of the product)

1 After use, remove the adjusting knob and clean the interior of the product by pouring a glass of water slowly into the extractor in its normal operation state.



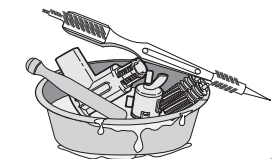
* Do the reverse rotation when disassembling (For 5~10 sec.)

2 Unplug and disassemble the extractor.

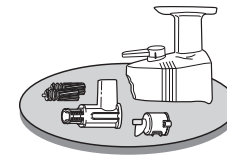


* Disassemble the parts according to the instruction shown in Pg. 10

3 After disassembly, soak the parts and clean them completely using the cleaning brush.



4 After cleaning, dry the parts in a well-ventilated place.



Do not dry the parts under direct sunlight (It may result into product discoloration). Do not dry the products in the dishwasher (It may result into product deterioration).



How to use KP-E1304 standard type

How to use Vegetable Screen [1]

① Clean Gear (Twin gear) + ② Vegetable Screen + ③ Pulp Discharging Part + ④ Vegetable Knob + ⑤ Feeding Chute Cover + ⑥ Wooden Pusher

► Fiber texture varies depending on the season so properly adjust the knob when using the extractor.



► It is possible to extract vegetable juice more than 3kg consecutively.

► The pine needles contain less amount of moisture, thus, it is hard to extract pure juice from it. In such case, perform extraction together with vegetables with high moisture content to get a perfectly extracted pine needle juice.

! Arrange the vegetables to be inserted in the order of: soft vegetable → hard vegetable → soft vegetable → hard vegetable. It is advised to cut highly fibrous vegetables (Ex: Angelica) in short pieces for the effective discharge of the pulp.

Angelica and kale juice

Ingredient : Angelica, kale, and carrot
How to make

- ① Roll the kale leaf in the size appropriate for juice extraction and cut the angelica in the size of 5cm. Quadrisection the carrot.
 - ② Assemble the Vegetable Screen and Vegetable Knob to the Green Power Juice Extractor and extract juice using the wooden pusher.
 - ③ Since the taste of angelica and kale is bitter, add a carrot to make the taste milder for those who have not tasted it yet.
 - ④ It is also good to add natural honey instead of a carrot.
- * Angelica: It is convenient to extract the juice by inserting the stem and leaf alternately.



Carrot and beet juice

Ingredient : Carrot and beet
How to make

- ① Wash the carrot or beet and slice it into 4 ~ 6 parts in the size suitable for insertion into the Feeding Chute as shown in the figure.
 - ② Assemble the Vegetable Screen and Vegetable Knob to the Green Power Juice Extractor and extract juice using the wooden pusher.
 - ③ Pour the fresh juice into a glass.
- * Carrot: It is the king of fresh juice extraction. The root and leaves are used, and it is advised to use carrot without peeling off its skin.
- * Beet: The root and leaves are used, and it is advised to drink the juice together with other vegetable juice.
- * Insert the pointed part of vegetables for each extraction.



How to use KP-E1304 standard type

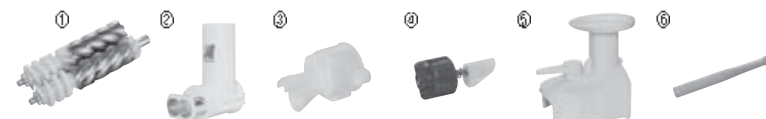
How to use Vegetable Screen [2]

① Clean Gear (Twin gear) + ② Vegetable Screen + ③ Pulp Discharging Part + ④ Fruit Knob + ⑤ Feeding Chute Cover + ⑥ Wooden Pusher (Fruit Pusher for beans)

► Use the Feeding Chute Cover for fruit for the soft vegetables like cucumber, spinach, and lettuce.

► Fiber texture varies depending on the season so properly adjust the knob when using the extractor.

► In case of extracting juice of all fruits, vegetables, and mixed fruits or making soymilk or bean curd, use the Feeding Chute Cover for fruit for convenient use.



! Arrange the vegetables to be inserted in the order of: soft vegetable → hard vegetable → soft vegetable → hard vegetable. Otherwise, it may cause the ingredient to move away from the Feeding Chute.

Potato juice

Ingredient : Potatoes
How to make

- ① Wash the potatoes and slice them in the size suitable for insertion into the Feeding Chute.
 - ② Assemble the Vegetable Screen and Fruit Knob to the Green Power Juice Extractor and extract juice using the wooden pusher.
 - ③ Add an apple to get a more flavorful juice.
- * It is possible to make pan-fried potato dish by adding starch with the pulp.
- * The potato with sprout or green potato is poisonous so it is not suitable for juice extraction.

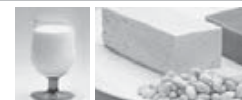


Soymilk, soft bean curd, and three-colored bean curd

Ingredient : Soybeans, salt, bitter water, and mugwort juice (Carrot, beet, and celery)

How to make

- ① Soak the soybeans in water for about 6 hours.
 - ② Assemble the Vegetable Screen and Fruit Knob to the Green Power Juice Extractor and extract juice by adding some water with the Fruit Pusher.
 - ③ Boil the juice while stirring so as not to be scorched. (Add salt to make soymilk and cool it down, and serve it with boiled noodle for soybean noodle.)
 - ④ Mix the mugwort extract to the boiled bean juice (Carrot and beet juice) and stir after adding a little salt. Leave it for awhile to make soft bean curd.
 - ⑤ Place a cotton cloth in the bean curd frame and pour the soft bean into the frame. Drain the water from the bean to make bean curd (Bean curd with mugwort).
 - ⑥ The residue of the bean curd is used for Korean stew made with bean-curd dregs.
- * Extract the once ground soybean for perfect bean juice extraction.





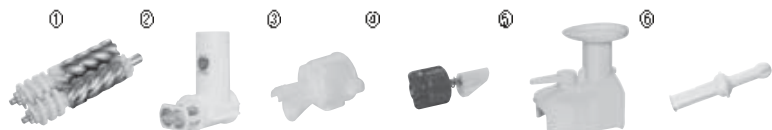
How to use KP-E1304 standard type

How to use Fruit Screen

① Clean Gear (Twin gear) + ② Fruit Screen + ③ Pulp Discharging Part + ④ Fruit Knob + ⑤ Feeding Chute Cover + ⑥ Fruit Pusher

(The juice from the fruits with high viscosity is hardly extracted so take the pulp-added juice or use the Multi-purpose Extractor.)

▶ Fiber texture varies depending on the season so properly adjust the knob when using the extractor.



▶ It is possible to make fruit juice, fruit ice bar, and salad dressings.

▶ Fruit juice: Fibrous fruits like apples, pears, watermelons, and grapes (Seedless Kyoho grapes)

! The juice from fruits with high viscosity like strawberry, kiwi, and tomato are not extracted. Take the fruit and juice if using the Crush Screen.



How to use KP-E1304 standard type

How to use Crush Screen

① Clean Gear (Twin gear) + ② Crush Screen + ③ Pulp Discharging Part (Knob removed) + ④ Feeding Chute Cover + ⑤ Fruit Pusher



- ▶ Fruit ice cream and fruit sorbet
- ▶ Crush for dried red pepper and coffee beans
- ▶ Various rice cakes (With the use of a steamer after soaking the brown rice in water)
- ▶ Peanut butter
- ▶ For meat grinding (Refrigerated and frozen meat) ? Beef, pork, and fish

! Remove the Vegetable/Fruit knob before use. Failure to do so may result into damaging the parts. Do not use ice when making fruit sorbet as it may damage the Clean Gear.

Apple juice

Ingredient : Apples
How to make

- ① Wash the apples and slice them without peeling off the skin.
 - ② Assemble the Vegetable Screen and Fruit Knob to the Green Power Juice Extractor and extract juice using the Fruit Pusher.
 - ③ Pour the juice in a glass. Unlike the commercially available apple juice, it presents the true taste of an apple with flesh in it.
- *Apple: If you want to have a clear juice, extract an apple after assembling the Fruit Knob to the Vegetable Screen or use the special part.
- *Add an orange when extracting apple juice for a fresher taste.
- *Extract the non-fresh apples with vegetables or through the Multi-purpose Extractor.



Watermelon juice

Ingredient : Watermelon
How to make

- ① Wash a watermelon and slice it after peeling off the skin.
 - ② Assemble the Fruit Screen and Fruit Knob to the Green Power Juice Extractor and extract juice using the Fruit Pusher.
 - ③ Savor the fresh taste of watermelon.
- *Watermelon: Since 99% of the nutrients is contained in the inner skin, it is advised to use the inner skin when extracting juice from a watermelon. Make watermelon juice and store it in the refrigerator as an excellent beverage for summer.



Fruit ice cream

Ingredient : Various fruits (Banana, strawberry, melon, steamed sweet potato, etc.)

How to make

- ① Wash various fruits and slice them in proper sizes. Remove all the parts that are not consumed when eating fresh fruits.
- ② Freeze the fruits.
- ③ Assemble the Crush Screen and Pulp Discharging Part to the Green Power Juice Extractor and extract the frozen fruits using the Fruit Pusher to make a tasty and fresh fruit ice cream. For those who prefer other flavors, add frozen milk or chocolate syrup to the fruit ice cream. You may also add walnuts and almonds to get crunchy texture in your ice cream. It is also good to mix differently flavored ice creams together.



Fruit ice sorbet

Ingredient : Frozen fruits, milk, condensed milk, jelly, and fruit yogurt

How to make

- ① Assemble the Crush Screen and Pulp Discharging Part to the Green Power Juice Extractor and insert the frozen fruits. Extract using the Fruit Pusher.
- ② Add milk, condensed milk, and fruit yogurt and decorate with jelly to make a tasty fruit ice sorbet.
- ③ Add sweet red-bean porridge for fruit red-bean ice sorbet.





How to use KP-E1304 standard type

- Mincing seasonings for Kimchi
 - Crushes dried red pepper, fresh pepper, garlic, ginger, onion, salted anchovy, salted shrimp, etc.
 - Possible to store ingredients for a longer period of time without damaging the nutritional value based on the principles of millstone and mortar
 - Displays seasoning effect even by inserting half of the required ingredients as the nutrients are perfectly extracted
 - Good to be used in a restaurant as it presents strong flavor and taste
- When making a patty for hamburger, fish cake, sausage, and meatballs (Able to grind refrigerated and frozen beef and pork, and able to mince fish with bones)
- When juicing the root of Dioscorea batatas, tomatoes, aloe, etc.
- When making porridge with sesame, pine nut, and pumpkin (Porridge can be easily made with the rice soaked in water.)
- When making pan-fried mung beans and potatoes

Making a delicious jam

With the Green Power Juice Extractor, it is possible to make a delicious jam by grinding seasonal fruits. It is the joy of the mothers to be able to effectively present the flavorful taste and nutritional benefits to the family by making a jam. Easily make jams out of strawberries, apricots, tomatoes, and apples.



Various rice cakes

Ingredient : Brown rice, sesame oil, salt, and bean flour

How to make

- ① Wash the brown rice and soak it in water for a night. Place a cloth in a steamer and make rice.
- ② Season the rice with a little bit of sesame oil and salt.
- ③ Assemble the Crush Screen and Pulp Discharging Part to the Green Power Juice Extractor and grind the rice using the Fruit Pusher.
- ④ Injeolmi is ready by covering the rice paste with bean flour.
- ⑤ In case of making sweet rice ball cake, steam the brown rice together with Chinese jujube without the seeds. Extract the rice paste using the Green Power Juice Extractor. Make the paste into bite-size pieces and cover it with various types of grain powder.



How to use KP-E1304 standard type

Pan-fried mung bean

Ingredient : Mung bean and salt

How to make

- ① Wash the peeled mung bean and soak it in water.
 - ② Assemble the Crush Screen and Pulp Discharging Part to the Green Power Juice Extractor and grind it using the Fruit Pusher.
 - ③ Add salt to the ground paste.
 - ④ Fry the paste on a hot pan. It is also good to add Kimchi, bean sprout, bracken, pork, balloon flower root, onion, etc. depending on one's taste preference.
- * It is good to use only mung beans, but brown rice powder or flour seasoned for pan-fried dishes can be mixed in as well. Also, it is good to fry by adding water-soaked rice to the paste.



Pan-fried meatball

Ingredient : Beef, pork, bean curd, green onion, garlic, salt, sesame, sesame oil, pepper, flour, and eggs

How to make

- ① After assembling the Crush Screen and Pulp Discharging Part to the Green Power Juice Extractor, grind the meat, green onion, and garlic using the Fruit Pusher.
- ② Make paste by adding bean curd, pepper, salt, sesame, and sesame oil to the ground ingredients.
- ③ Take proper amount from the paste and make it into a ball shape. Cover the meatball with flour and salt-flavored egg. Pan-fry the meatball.

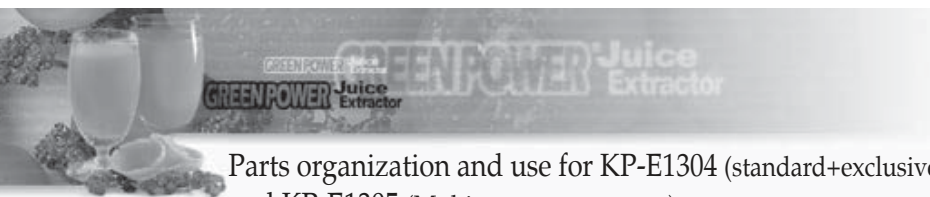


How to make hamburger steak

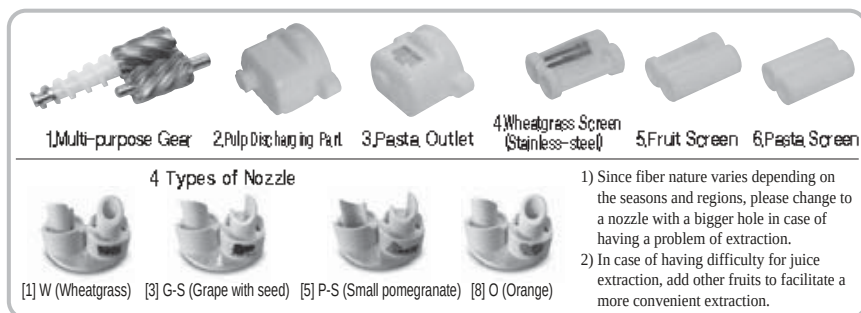
Ingredient : Beef, pork, onion, celery, salt, pepper, bread crumbs, and eggs

How to make

- ① Assemble the Crush Screen and Pulp Discharging Part to the Green Power Juice Extractor and grind the meat using the Fruit Pusher.
- ② Chop the onion and celery and fry them on a hot pan.
- ③ Mix the pan-fried ingredients with the ground ingredients and make them into paste by adding salt, pepper, bread crumbs, and eggs.
- ④ Shape the paste and fry it on a hot pan.



Parts organization and use for KP-E1304 (standard+exclusive pro) and KP-E1305 (Multi-purpose extractor)



Strength of KP-E1305 (Multi-purpose extractor)

1. It makes clear and pure wheatgrass and fruit juices.
2. It displays excellent economic efficiency by enabling high level of juice extraction.
3. It is easy to clean, and extraction is done in a short period of time.
4. The extracted juice tastes good and remains nutrition filled, and it is possible to store the juice for a longer period of time.
5. It realizes perfect hygiene through the installed 'Clean System' that does not generate iron and plastic powder.
6. The assembly and disassembly are easily done, and the price is reasonable.

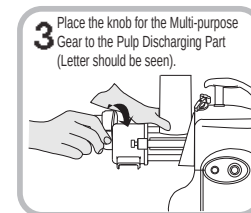
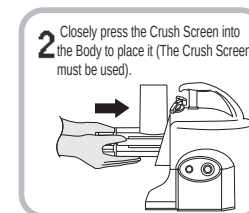
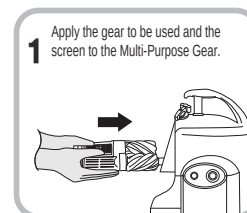
Things to note for the use of KP-E1305 (Multi-purpose extractor)

1. It is hard to extract juice when using only strawberry and kiwi. Please add other fruits or vegetables to facilitate a better extraction.
 2. Use 'Clean Gear (Twin gear)' for the vegetables with thick stems and large leaves, such as angelica and kale, or rooted vegetables such as carrots, beets, and potatoes. - Extra purchase
 3. The extraction is higher and faster as the ingredients are gently pressed.
 4. Since the characteristics of fruits and vegetables vary depending on various aspects such as seasons, regions, countries, level of freshness, etc., it is advised to change a nozzle in case of having difficulty in extracting juice. (It is necessary to use the nozzle with big hole when extracting the juice from old fruits or vegetables. - Be sure to wash the screen as well.)
- * Warning! When extracting pomegranate, grapes, or vegetables with seeds, the Wheatgrass Screen must be used (Stainless-steel). The use of the Fruit Screen (Acetal) in the extraction of seeded fruits or vegetables may result in damaging the screen.

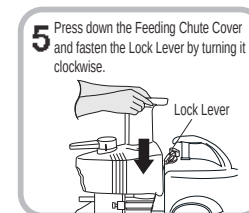
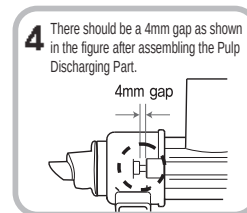
Assembly for KP-E1304 (Standard + Exclusive Pro type) / KP-E1305 (Multi-purpose extractor)

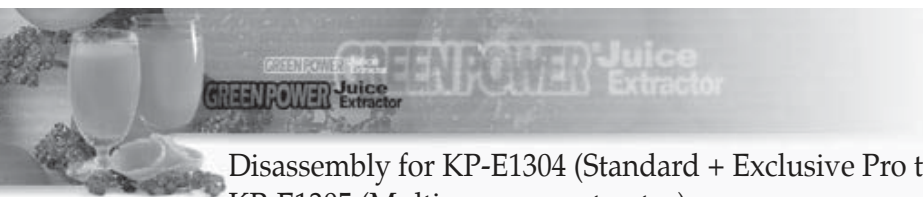


Unplug and assemble in the following order.



(Failure to do so may result into an extraction problem and part damage when using the Vegetable/Fruit Screen.)





Disassembly for KP-E1304 (Standard + Exclusive Pro type) / KP-E1305 (Multi-purpose extractor)



Unplug and assemble in the following order.

1 Fix the Lock Lever towards "OPEN" (Bottom of the back).

2 Slowly turn the Feeding Chute Handle by 180 degrees in the clockwise direction. (The handle may run idle and may be damaged if it is turned fast.)

3 Separate the Feeding Chute Cover from the Body by lifting it upward.

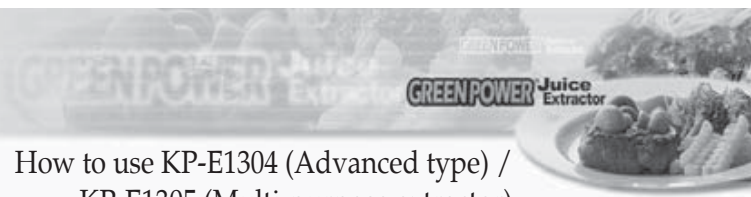
4 Turn the Nozzle to the left to remove.

5 Remove the Pulp Discharging Part from the Body.

6 Remove the Screen from the Body.

7 Remove the Stainless-steel Screen using the longer side of the Multi-purpose Gear.

※ Separate the Screen as shown in the figure if it is not separated.



How to use KP-E1304 (Advanced type) / KP-E1305 (Multi-purpose extractor)

How to use Multi-purpose Gear for Fruits

① Multi-purpose Gear + ② Fruit Screen + ③ Wheatgrass Screen ④ Crush Screen ⑤ Pulp Discharging Part + ⑥ Nozzle (Select a type) + ⑦ Feeding Chute Cover + ⑧ Fruit Pusher

(The juice from fruits with high viscosity like strawberry and tomato are not solely extracted. In that case, take the minced fruit as porridge type or insert other fruits alternately in the middle of its extraction.)

▶ Since fiber nature varies depending on the season, please change the nozzle for the effective use of extractor.



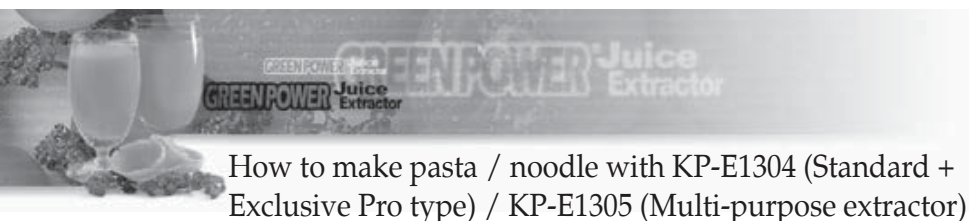
▶ The Stainless-steel Screen must be used for seeded fruits like pomegranate and grapes <③ Stainless-steel Screen> (The use of the Fruit Screen in the extraction of seeded fruits or vegetables may result into damaging the screen.)

▶ The Fruit Screen may be used instead of the Stainless-steel Screen when extracting seedless fruits. (The Fruit Screen is easy to clean.)

Selecting basic nozzles of Multi-purpose Gear for Fruits

Specialized nozzles - Select a nozzle depending on Ingredients to be extracted.

① W (Wheatgrass) 1. Wheatgrass 2. Melon 3. Oriental melon 4. Pear (Hard) 5. Houltuynia cordata Thunberg	② T-L (Big-sized tomato) 1. Tomato (Big) 2. Wild grape	③ P-S (Small-sized pomegranate) 1. Pomegranate (Small seeds) 2. Apple (Hard)	④ P-L (Big-sized pomegranate) 1. Pomegranate (Big seeds)
⑤ G-S (Grape with seeds, small-sized grapes) 1. Grape (With seeds)	⑥ G-L (Seedless grapes, big-sized grapes) 1. Grape (Seedless) 2. Apple (Hard) 3. Melon (With seeds) 4. Celery 5. Soy milk	⑦ W.M (Watermelon) 1. Watermelon 2. Water parsley 3. Pear (Hard) 4. Mugwort 5. Paprika 6. Chives	⑧ O (Orange) 1. Orange 2. Pear (Soft) 3. Apple (Soft) 4. Cherry tomato 5. Grapefruit 6. Tangerine 7. Celery 8. Spinach



How to make pasta / noodle with KP-E1304 (Standard + Exclusive Pro type) / KP-E1305 (Multi-purpose extractor)

How to make pasta / noodle with KP-E1304 (Standard + Exclusive Pro type) / KP-E1305 (Multi-purpose extractor)

[How to make dough for pasta/noodle]

- Mix 500g of flour + 150cc of Vegetable juice (Water) + a little bit of salt + 3T of vegetable oil together.
- The dough should be neither watery nor thick so that it can be broken into small pieces.

① Multi-purpose Gear + ② Pasta Screen + ③ Crush Screen + ④ Pasta outlet + ⑤ Feeding Chute Cover + ⑥ Fruit Pusher



Udong noodle (For 5 persons)

Ingredients : 500g of flour, 150cc of water, a little bit of salt, and 3T of vegetable oil

How to make

- ① Mix flour and vegetable oil well so as not to be lumpy, and then add salt.
- ② Assemble Pasta Screen and Pasta Outlet to the Green Power Juice Extractor.
- ③ Insert the dough little by little using a spoon.
- ④ Cut the noodle discharged from the outlet into the proper length.

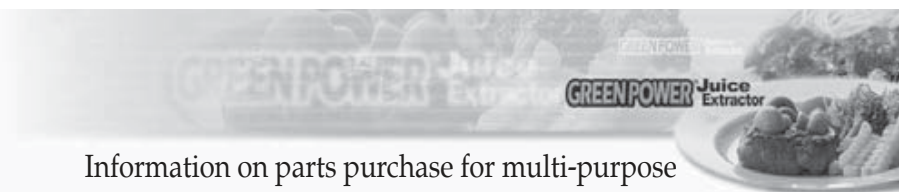
Hot noodle soup

Ingredients : 500g of flour, 150cc of water, a little bit of salt, and 3T of vegetable oil

How to make

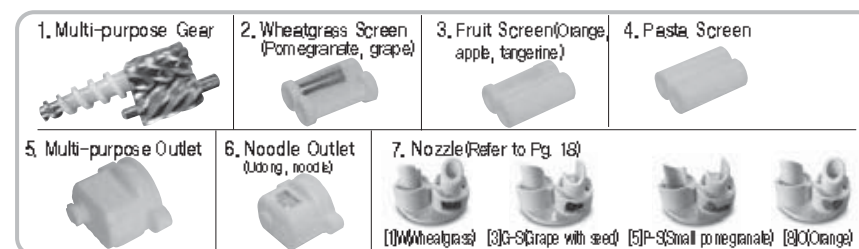
- ① Mix flour and vegetable oil well so as not to be lumpy, and then add salt.
- ② Assemble Pasta Screen and Pasta Outlet to Green Power Juice Extractor.
- ③ Insert the dough little by little using a spoon.
- ④ Cut the noodle discharged from the outlet into the proper length.

* Information on parts purchase for multi-purpose extractor and general extractor



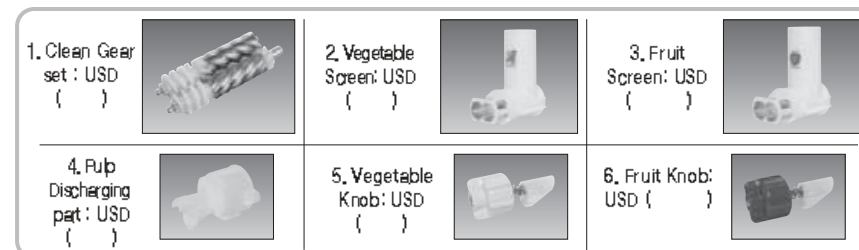
Information on parts purchase for multi-purpose extractor and Standard extractor

1. Those who have purchased KP-E1304 Standard type can purchase the extra set of Multi-purpose Extractor.



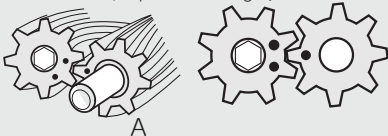
Price of Multi-purpose Extractor Set: USD ()

2. Those who have purchased KP-E1305 Multi-purpose Extractor can purchase the extra standard set.



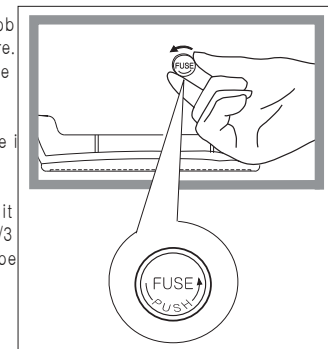
Price of General Type Set: USD ()

3. How to purchase: Contact the main office or the store where you purchase the product.
4. KP-E1306 Silver type (Simple type) is designed for the convenience of the elderly or those people who only need the function of vegetable extraction. The user's manual for this product is provided separately.

Problem	Check-up point
Having noise from the Clean Gear (Twin gear) during the product operation	- Are the Clean Gears (Twin gear) assembled as shown in the figure below? (2 parts on the left, 1 part on the right)  - Are the assembled Clean Gears (Twin gear) completely attached on the fixing axis on the body? - Is there any foreign substance at the dented part where axis A is placed?
Operation failure	- Make sure if the power supply is a reasonable power. - Is the power cord properly plugged to the socket? - Is the fuse ok? - Have you used the extractor excessively? (An automatic overheating thermostat is installed in the machine to automatically intercept the power in case of overheating generated by excessive use and to restart it when the temperature goes down. Please wait for about 30 minutes in such case.)
When Clean Gear is stopped during the product operation	- Have you inserted too much ingredients into the Feeding Chute? (Perform reversed rotation for 2~3 sec. when the machine is stopped owing to the excessive insertion of ingredients.) - Is there any foreign substance in the Feeding Chute? (Stop operation when a foreign substance is introduced and unplug the machine. Disassemble it as shown in Pg.8 to remove the foreign substance.)

The fuse of the product is located on the bottom of the body. For performing fuse replacement, please follow the following instructions.

- Slightly press the fuse holding knob counterclockwise as shown in the figure. By turning it 1/3 in the counterclockwise direction, it can be disassembled.
- Remove the damaged fuse and replace it with a new one.
- Press the knob slightly and turn it clockwise for assembly. By turning it 1/3 in the clockwise direction, it can be assembled.



Specifications

Model	Electricity certification
ProductName	GreenpowerJuice Extractor
Power	200W
Operation time	30 min.
Dimensions	1.9m Over
Net weight	405(W) *190(D) *300(H)
Electricity certification	6.5kg

Limited Warranty

The product warranty is available as follows

1. It is a product that is manufactured through the strict quality management and testing process.
2. In case of having a technical problem under normal operating condition, the Service Center of the main office offers free repair service for the below stated warranty period.
3. In case of requiring service charge during the warranty period, the repair service is to be offered as well.
4. Please present the Certificate of Warranty when requesting for a repair service.
5. This Certificate of Warranty is effective only in Korea.
6. Consumable supplies (Wooden pusher, cleaning brush, etc.) are not covered by the warranty period.
7. In case the product is used for business purposes (Sales activity, use under abnormal situation, etc.), the warranty period shall not be applied.
8. If a product is taken to the Service Center and is judged as not to have a technical problem, the service charge shall be asked.
9. The quality warranty of motors and speed reducers are 5 years but Twin gear and screen are just only 1 year.

Product name	Electric juice extractor		Model name	Warranty period
Product No.			KP-E1304/KP-E1305/KP-E1306	5Year
Date of purchase				
Customer	Address			
	Name		TEL	
Sales store	Address			
	Name		TEL	

Information on consumer's compensation for the loss

	Type of consumer's loss		Detail of compensation	
			During warranty period	After warranty
period In case of naturally generated functional and performance malfunction under the normal product use	In case of repair request for the important parts within the 1 month after the product purchase		Free repair	Repair with charge
	Repair available	Mechanical problem generated by the same defect up to 3 times	Free repair	Repair with charge Repair unavailable
		Mechanical problem generated by the same defect up to 4 times	Free part replacement	Repair with charge
	(Period of parts availability)	Repair unavailable regardless of parts availability	Free part replacement	Replacement after depreciating
		Repair unavailable due to the unavailability of required parts		Refund after adding 10% to the depreciated amount
In case of functional and performance malfunction	Repair available Repair unavailable (Except for the case that has an exterior problem, away from functional or performance failure)		Repair with charge Product replacement after charging the amount applicable to the charged repair service Repair with charge	Based on the standard stipulated by our company